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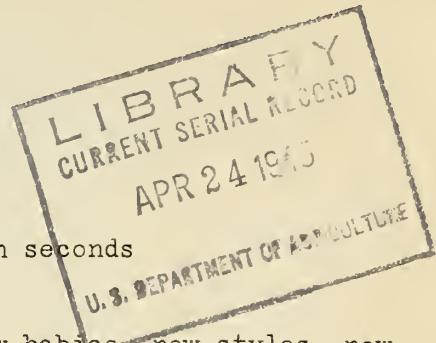
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WAR FOOD ADMINISTRATION  
Office of Distribution  
Washington 25, D. C.

C P 3

FOOD INSPECTION SCRIPT NO. I

Time: Approximately six minutes and fifteen seconds



ANNOUNCER: Most of us are interested in anything new...new babies, new styles, new recipes...and especially in new kinds of jobs for women. This week I heard of another new one...at least it was new to me...that seemed made to order for a woman who is accurate and alert about her work. It's a food inspection job...inspection of food for the Army and Navy. Since many of you have a very personal interest in the kind of food your husbands and sweethearts eat when they're in the service...I invited Miss \_\_\_\_\_ to the studio today to tell you about her work. Did we break in on one of your busier days, Miss \_\_\_\_\_?

INSPECTOR: Not too busy to come up here, Miss \_\_\_\_\_. It's always a pleasure to explain about our work.

ANNOUNCER: I understand that you are here in \_\_\_\_\_ only temporarily. Who sends you here?

INSPECTOR: The War Food Administration sent me here. I work for them, you know. And I'll probably go from here to \_\_\_\_\_ to inspect dehydrated \_\_\_\_\_. Or I may be sent to \_\_\_\_\_ to examine the frozen \_\_\_\_\_ there before they go to an Army camp somewhere.

ANNOUNCER: Is all food for the Armed Forces inspected before the Government buys it?

INSPECTOR: Yes, it is, but our group specializes in checking the canned, frozen, dried and dehydrated food.

ANNOUNCER: It must require a large number of women to inspect all the food the Government buys.

the  $\alpha$ -helix

the  $\beta$ -sheet

the  $\gamma$ -turn

the  $\delta$ -bulge

the  $\epsilon$ -bulge

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the  $\eta$ -bulge

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the  $\alpha$ -helix

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INSPECTOR: In our group 200 women and 200 men are inspecting food now...working all over the United States...wherever food is processed and sold to the Government. Most people don't know how particular Government buyers are about getting good food for our service men.

ANNOUNCER: What do you mean by good food, Miss \_\_\_\_\_?

INSPECTOR: I mean food that has been processed...that is, canned or frozen or dried...under strictly sanitary conditions. And the Government is interested, also, in getting the quality it pays for. They don't believe in buying "sight unseen" as we say.

ANNOUNCER: How do you go about inspecting for quality, Miss \_\_\_\_\_?

INSPECTOR: First of all, we select samples from the cases. If ten thousand cases of peaches, for instance, have been set aside for military use, we select about sixty cans for inspection.

ANNOUNCER: I hope you will forgive me for interrupting. You said, "We select" ...do you work with someone else?

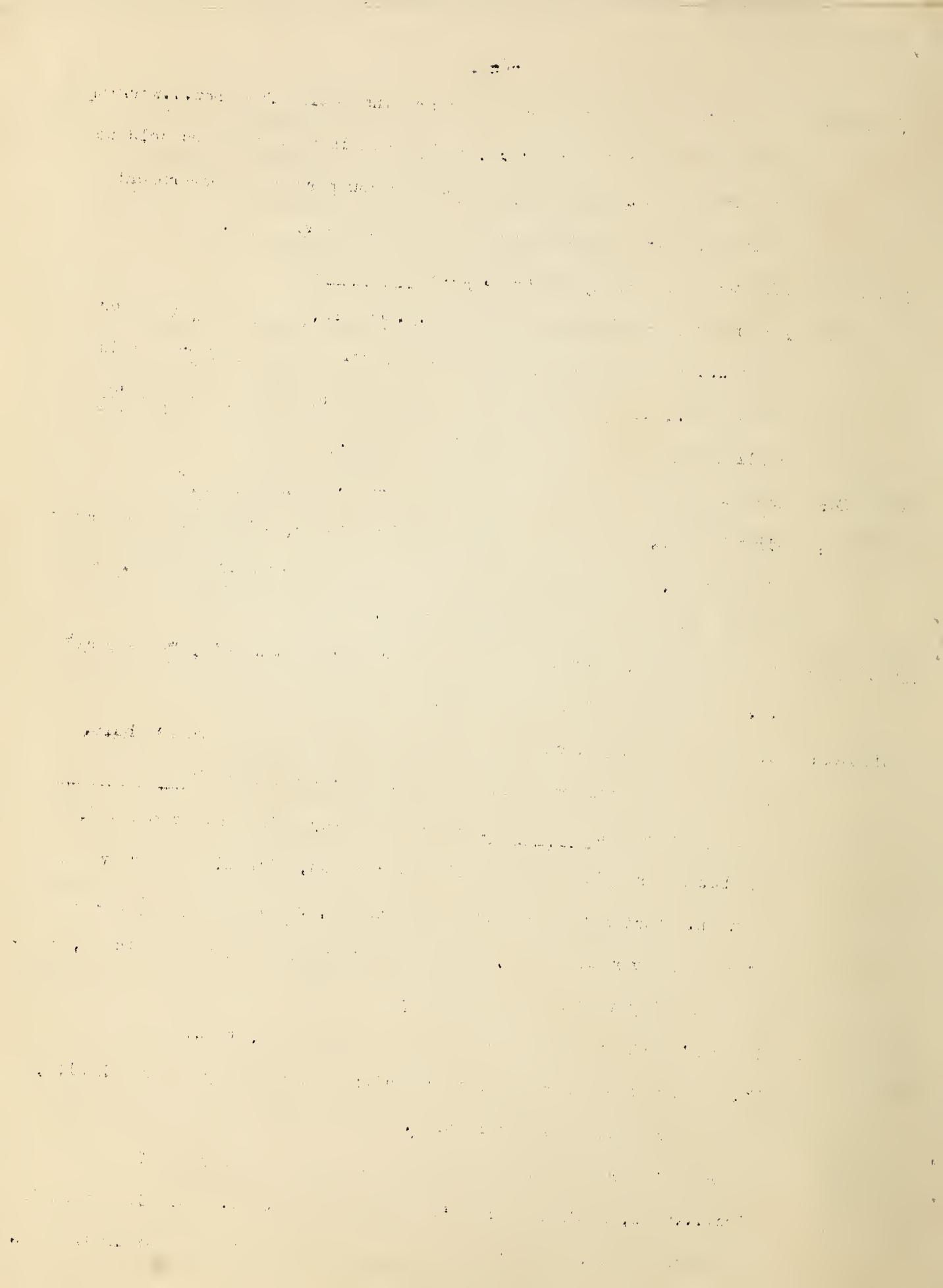
INSPECTOR: Two of us usually work together. We often need each other's help. I remember one time when another inspector and I were in \_\_\_\_\_ to inspect canned \_\_\_\_\_, which were stored in a big warehouse. The boxes were piled high on all sides of us, with little narrow lanes between. Fortunately we had our slacks on, so one of us climbed all around and over the boxes, pulling out a can here and a can there, carefully handing it down to the other.

ANNOUNCER: You don't take the first dozen or so you come to, then?

INSPECTOR: No, we always get our samples from different parts of the stock pile, to get a representative selection.

ANNOUNCER: After you've chosen the cans you want, then what do you do?

INSPECTOR: First...well, let's imagine I'm inspecting peaches. Our first test is done with a little vacuum gauge to check the absence of air in the can.



ANNOUNCER: And does this test tell you how well the peaches will keep?

INSPECTOR: Yes, and that's very important, because some of the food must travel thousands of miles, and into all kinds of climates.

ANNOUNCER: Supposing the peaches pass the first test. Then what comes next?

INSPECTOR: First, we weigh the can...then we open it carefully and weigh the peaches. We look the fruit over very critically from a number of angles ...or perhaps curves is a more accurate word to describe peaches.

ANNOUNCER: Do you expect the peaches to be perfect?

INSPECTOR: Not necessarily. It depends on the specifications called for by the Government.

ANNOUNCER: In other words, if the Government wants peaches to serve for dessert they probably want the best, and if they want peaches for pies, they don't object to a few imperfections in appearance...as long as they are of good eating quality. Right?

INSPECTOR: Yes...we look for the same characteristics you would look for, Miss \_\_\_\_\_, if you were buying a can of peaches for dessert. You probably prefer that deep, rich golden color in peaches, and a sweet ripe flavor. We examine the peaches for texture, too. They should be tender, not hard, you know.

ANNOUNCER: And not mushy either, I suppose. How do you test the juice?

INSPECTOR: We test the juice for sweetness by using a special glass instrument that looks like a thermometer.

ANNOUNCER: Don't you taste the juice and peaches?

INSPECTOR: Oh yes, the tasting is very important. We don't pass anything that tastes scorched or peculiar. I'd like to add that all of us are trained to recognize certain flavor characteristics. We don't depend on our personal taste. If the fruit is perfect in ripeness, color, size and freedom from defects, the score card will total 100 percent.

100% of the time

the first time I saw it

ANNOUNCER: A packer must be very proud when his canned goods get a high rating.

INSPECTOR: He certainly is...as proud as a youngster who brings home a perfect report card.

ANNOUNCER: Is this Government inspection of processed foods something new since the war began?

INSPECTOR: Oh no. The Department of Agriculture has been cooperating with processors for about 15 years, perfecting standards for dried and canned goods. Of course, frozen foods and dehydrated foods are newer, but standards for them have been set up, too.

ANNOUNCER: It seems to me if standards are universally accepted by all processors, that's a definite advantage. If a man can advertise that his canned corn passed the Government inspection with a high score, isn't that a good talking point in making sales?

INSPECTOR: Yes, that's one reason for setting up a score sheet. When a packer wants to sell a wholesaler five thousand cases of canned peas, for example the wholesaler can't see what he is buying, so the packer asks the Government inspectors to test his goods, and submit the score to the wholesaler.

ANNOUNCER: I wish we homemakers had better ways of knowing what we are getting when we buy a can of fruit or vegetables.

INSPECTOR: Perhaps we will after the war is over. Just the other day I was talking to a group of women, called the "Organized Housewives"; and I demonstrated to them how we inspect processed food. Our subject was called, "Food Fit For G. I. Joe". The women seemed to be very much interested in food inspection.

ANNOUNCER: With inspections and demonstrations your life certainly isn't dull.

INSPECTOR: No, indeed, it isn't. I may receive a telegram anytime to report (date) at Miami, Florida to inspect canned grapefruit juice, and I'd probably be working in Florida for several months.



ANNOUNCER: Lucky girl. She spends her summers in the North and her winters in the South. Our time is almost up, and I want to thank you, Miss \_\_\_\_\_ for giving us such interesting information about the testing of the food that our servicemen eat.

